

THE OLIVE OIL HUNTER'S SPRING TABLE RECIPE COLLECTION

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the Olive Oil Hunter®





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MEDITERRANEAN DEVEILED EGGS

Here's a neat trick we learned this past year: The day before hard-cooking the eggs, "center" the yolks by laying the eggs on their sides in the egg carton.

12 hard-cooked eggs, peeled
3 to 4 tablespoons mayonnaise
2 tablespoons extra virgin olive oil
1 tablespoon Dijon-style mustard
1 tablespoon minced shallot or onion
1 tablespoon flat-leaf parsley, rough chopped

2 teaspoons fresh lemon juice, preferably
from a Meyer lemon
1/2 to 1 teaspoon anchovy paste (optional)
1/2 clove garlic, minced
Sea salt and freshly ground black pepper

Optional garnishes: Olive slices, diced salami, slivers of sun-dried tomatoes, drained brined capers, chives, shaved bottarga, caviar, basil chiffonade, good-quality anchovies, smoked paprika

1. Cut the eggs in half lengthwise, remove the yolks, and transfer the yolks to the bowl of a small food processor. (Alternatively, use an electric hand-held mixer.) Put the egg white halves on a deviled egg platter or other plate or platter.
2. To the bowl, add 3 tablespoons of the mayonnaise, the olive oil, mustard, shallot, parsley, lemon juice, anchovy paste, if using, and garlic and process until fairly smooth. Add salt and pepper to taste, and the remaining tablespoon of mayonnaise if the mixture seems dry.
3. Slip a resealable plastic bag into a tall drinking glass and turn the edges over the rim of the glass. Fill the bag with the egg yolk filling and seal the bag. Snip one of the lower corners. Generously squeeze the filling into the egg white halves. If you don't have enough filling for all of the egg whites, chop them and add them to a salad. Garnish as desired. Refrigerate, covered, until serving time.

Serves 4 to 6 — Recipe courtesy of the Fresh-Pressed Olive Oil Club



AVOCADO AND PROSCIUTTO WRAPS

This pleasing appetizer goes together in 5 minutes or less, and is a perfect way to showcase fragrant fresh-pressed extra virgin olive oil.

2 ripe but firm avocados, halved, peeled, and pitted, each sliced lengthwise into 6 wedges
6 very thinly sliced pieces of prosciutto, halved
Extra virgin olive oil
Crunchy sea salt, such as Maldon

Wrap each avocado wedge in a piece of prosciutto. Arrange on a platter or plate and drizzle with extra virgin olive oil. Top with a few grains of crunchy sea salt. Serve immediately.

Serves 4 — Recipe courtesy of the Fresh-Pressed Olive Oil Club



CARAMELIZED ONION DIP

Like stirring risotto, caramelizing onions is a labor of love. But your patience will be rewarded when you taste this spectacular dip, so much better than commercial onion dips. Don't skip the drizzle of olive oil on top!

4 tablespoons extra virgin olive oil, plus more for drizzling
3 large Spanish onions, peeled and diced
8 ounces cream cheese, at room temperature
16 ounces sour cream
Zest and juice of one lemon

1 teaspoon of chopped garlic
1 small bunch chives, minced
4 tablespoons olive oil, plus more for drizzling
Coarse salt (kosher or sea) and freshly ground black pepper

1. In a large pot or skillet, warm the 4 tablespoons of olive oil over medium-low heat. Add the onions and cook them until they're very soft and golden brown, stirring as needed, 45 minutes to 1 hour. Cool the onions to room temperature.
2. Place the onions, cream cheese, sour cream, half the lemon juice and zest, and chopped garlic in the bowl of a food processor. Process until well combined. Season with salt and pepper. If desired, add more lemon zest and juice. Fold in most of the chives. Scrape the dip into a serving bowl and mound attractively. Drizzle with additional olive oil and sprinkle with the remaining chives. Serve with vegetables, crackers, potato chips, or crostini.

Serves 6 to 8 — Recipe courtesy of the Fresh-Pressed Olive Oil Club



FATTOUSH MIDDLE-EASTERN PITA BREAD SALAD

I love the flavors in this composed salad—they will tantalize your tastebuds!

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| 1 pound seedless red grapes, halved | 1/2 cup plain, whole-milk yogurt |
| 1/4 cup cider vinegar | 1/2 cup finely chopped fresh dill |
| Kosher salt and ground black pepper | 1 tablespoon pomegranate molasses |
| 10 tablespoons extra virgin olive oil, divided use | 2 teaspoons ground sumac |
| 3 garlic cloves, finely grated | 1 English cucumber, quartered lengthwise,
thinly sliced |
| 2 teaspoons ground cumin | 6- to 7-ounces of mixed romaine hearts and
frisée, chopped into bite-size pieces |
| 1/2 teaspoon red pepper flakes or a blend
of red pepper flakes and urfa chili flakes
if available | 1 cup fresh mint leaves, finely chopped |
| 2 8-inch pita bread rounds, each split
into 2 rounds | |

1. Heat the oven to 400°F with a rack in the middle position. In a medium bowl, stir together the grapes, vinegar and ½ teaspoon salt. Cover and refrigerate.
2. In a small bowl, stir together 6 tablespoons of the oil, the garlic, cumin and pepper flakes. Arrange the pita rounds rough side up on a rimmed baking sheet, then brush each with the flavored oil, using all 6 tablespoons. Sprinkle with salt and pepper.
3. Bake until browned and crisp, 10 to 12 minutes. Set aside to cool. When cool enough to handle, break into bite-size pieces.
4. Drain the grapes, reserving the pickling liquid. In a large bowl, combine the remaining 4 tablespoons of oil, the yogurt, dill, molasses and sumac, if using, 1 teaspoon salt and 1 teaspoon pepper.
5. Add the reserved pickling liquid and whisk well. Add the cucumber, romaine, mint, pickled grapes and pita pieces. Toss until evenly coated.

Serves 4 — Recipe adapted from medium.com



CELERY AND GREENS SALAD WITH LEMONY VINAIGRETTE

Celery, usually a wan understudy on a platter of crudité's or a bit player in soups, takes on a starring role in this refreshing salad. A rather strong-flavored vegetable, it really benefits from a short soak in olive oil and lemon juice.

Zest and juice of 1 lemon (preferably Meyer) or lime
3 tablespoons extra virgin olive oil
Coarse salt (kosher or sea) and freshly ground black pepper
10 medium celery stalks, strings removed, thinly sliced on the diagonal (about 4 cups)
2 cups lightly packed fresh flat-leaf parsley leaves, torn if large
1 medium head frisée, chicory, or escarole, cored and torn into bite-size pieces
1/2 cup hazelnuts or walnuts, toasted and finely chopped

In a large bowl, whisk together the zest and juice as well as the olive oil, then season with salt and pepper. Add the celery and toss, then let the mixture stand for 10 minutes. Add the parsley, frisée, and nuts, then toss again. Season to taste with salt and pepper.

Serves 4 — Recipe from 177milkstreet.com



GREEK-STYLE POTATO WEDGES

One of my Merry Band of Tasters highly recommends these crisp potato wedges. If desired, substitute Dijon for the yellow mustard, or chopped fresh rosemary for the dried oregano. Parboiling the potatoes (especially with the added alkalinity of baking soda) contributes to their crispiness.

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| 2 1/4 pounds russet potatoes, peeled and cut lengthwise into wedges | 2 heaping tablespoons yellow mustard |
| 2 teaspoons salt, divided use, plus coarse salt for serving | 1/3 cup fresh lemon juice |
| 1 teaspoon baking soda | 1 tablespoon dried oregano |
| 4 large cloves garlic, peeled and minced | 1 teaspoon freshly ground black pepper |
| | 1/2 cup extra virgin olive oil |
| | Lemon wedges, for serving (optional) |

1. Parboil the potatoes: Bring a large pot of water, 1 teaspoon of salt, and the baking soda to a boil over high heat. Add the potato wedges. Set a timer for 2 minutes. In the meantime, position a large colander in the kitchen sink. After 2 minutes, drain the potatoes in the colander. Rinse with cold water and drain again.
2. Make the marinade: In a bowl large enough to hold the potatoes, combine the remaining teaspoon of salt with the garlic, mustard, lemon juice, oregano, and pepper. Whisk in the olive oil. Add the potato wedges and stir gently to coat. Cover and refrigerate for up to 24 hours, stirring occasionally.
3. When ready to roast the potatoes, preheat the oven to 400°F. Arrange the potato wedges in a single layer on a large rimmed baking sheet. Cover tightly with foil and bake on the middle rack of the oven for 50 minutes. Remove the foil. Bake for an additional 30 minutes, or until the potato wedges are nicely browned. Season with salt. Serve hot, warm, or at room temperature with lemon wedges, if desired.

Serves 4 to 6 — Recipe adapted from itstodiefor.ca



ROASTED ASPARAGUS WITH MARCONA ALMONDS AND MANCHEGO

Spanish Marcona almonds, once obscure in the US, are now widely available. They are usually roasted in olive oil, then salted. If you cannot find them, substitute regular toasted almonds or hazelnuts.

- 1 1/2 pounds pencil-thin asparagus, trimmed
- 3 tablespoons extra virgin olive oil
- Coarse salt and freshly ground black pepper
- 1/3 cup chopped roasted, salted Marcona almonds
- 1 tablespoon fresh lemon juice, plus lemon wedges, for serving
- 1 cup (about 2 ounces) shaved Manchego cheese

1. Preheat the oven to 450°F. On a large rimmed baking sheet, toss the asparagus with 2 tablespoons of the olive oil. Season with salt and pepper and roast for 15 minutes, until tender.
2. Transfer the asparagus to a platter and drizzle with the lemon juice and the remaining 1 tablespoon of olive oil. Season with salt and pepper. Scatter the cheese over the asparagus, sprinkle with the almonds, and serve with lemon wedges.

Serves 6 — Recipe adapted from Food and Wine, December 2003



LEMON-INFUSED SPAGHETTI WITH OLIVE OIL AND PARMIGIANO-REGGIANO

Waste not, want not! Bright and flavorful, this spaghetti, which utilizes lemon peels, can be served on its own or as an accompaniment to seafood. Try it with grilled shrimp or salmon kebabs.

3 whole medium lemons, scrubbed
1 pound thin spaghetti
Kosher salt
1/2 cup grated Parmigiano-Reggiano
1/4 cup extra virgin olive oil
Freshly ground black pepper

1. Use a vegetable peeler or paring knife to remove the peels from the lemons and reserve (save the fruit for another use). In a large, high-sided skillet, combine the peels and 2 cups of water. Bring to a low simmer, then turn off the heat and let soak for 12 hours.
2. Bring a large pot of salted water to a boil. Add the thin spaghetti and cook, stirring occasionally, until the pasta is flexible but still somewhat crunchy at the center, 4-5 minutes. Drain the pasta, rinse under cold running water, and set aside.
3. Remove the lemon peels from the skillet and transfer the infused water to a large, high-sided skillet; bring to a boil over high heat. Add the spaghetti and allow to finish cooking to al dente, tossing constantly with tongs, 5-6 minutes. (The lemon water should be mostly or fully absorbed.)
4. Transfer the spaghetti to a large bowl, toss with the cheese, olive oil, and pepper, and serve immediately.

*Serves 4 — Recipe adapted from *Saveur*, April 20, 2018*



LAMB RIB CHOPS WITH LEMON-MINT GREMOLATA

Lamb is finally having its moment in American cuisine. Many of us didn't grow up eating lamb, so if you've never tried it, you may just think you don't like it. Or if you've only known it as a special occasion or holiday dish, it might not occur to you to shop for it on a regular basis. But lamb has a mild, tender taste that meat eaters will love, and chops are perfect for the grill any day of the year. Salt, pepper, and a quick rub with extra virgin olive oil, and you're set to go.

2 garlic cloves, peeled and roughly chopped
1/4 cup fresh mint leaves
1/4 cup fresh flat-leaf parsley leaves
Zest of 1 lemon
2 tablespoons fresh lemon juice
1/4 cup shelled hazelnuts

1/4 cup extra virgin olive oil, plus extra for
brushing on the lamb chops
Kosher salt to taste
Coarsely ground black pepper to taste
8 lamb rib chops

1. Make the gremolata: In a blender or mini food processor, combine the garlic, mint, parsley, lemon zest and juice, and hazelnuts. Pulse several times, then slowly add the 1/4 cup of olive oil. Process until relatively smooth. If the mixture seems stiff, add a small bit of water. Season with salt and pepper. Reserve.
2. Preheat your grill to medium-high. Brush the lamb chops on both sides with olive oil and season well with salt and pepper. Grill for 2 to 3 minutes per side for medium-rare. Plate with a healthy dollop of the gremolata and pass the rest.

Yields 4 servings — Recipe courtesy of the Fresh-Pressed Olive Oil Club



SAVORY MEDITERRANEAN-INSPIRED HAM GLAZE

This is a wet rub/glaze that is designed to work with any ham you like. Follow the cooking directions included with the ham you choose to use. I typically like to remove the ham from the refrigerator and let it rest at room temperature for 1 hour before roasting.

- One 8- to 10-pound smoked ham, spiral cut or whole
- 1/4 cup extra virgin olive oil
- 3 tablespoons honey
- 2 tablespoons brown sugar (light or dark)
- 1/2 an orange, zest and juice
- 2 heaping tablespoons Dijon mustard
- 1 tablespoon good balsamic vinegar
- 3 cloves garlic, peeled and finely chopped
- 1 tablespoon fresh rosemary, finely chopped
- 1 teaspoon fresh thyme, finely chopped
- 1 tablespoon cracked black pepper

Combine the olive oil, honey, brown sugar, orange zest and juice, mustard, vinegar, garlic, rosemary, thyme, and pepper in a bowl and whisk to combine. Once the ham is in the roasting pan, use about half of the glaze to brush or rub into the ham. Use the remaining half of the glaze to baste the ham intermittently, about every 20 minutes, as it cooks and until the desired glazing is achieved.

Serves 15 to 20 — Recipe courtesy of the Fresh-Pressed Olive Oil Club



CLASSIC OLIVE OIL CAKE WITH ORANGE GLAZE

Moist and satisfying, this cake can be made from ingredients you likely have on hand. Instead of making a glaze, you can simply brush the finished, cooled cake with olive oil. It's great for breakfast, tea, or dessert. (We also like it with fresh berries and a dollop of sweetened whipped cream.)

3 large eggs
3/4 cup granulated sugar
1/2 cup extra virgin olive oil
1/2 cup whole milk
1 tablespoon orange liqueur (optional)
1 tablespoon finely grated orange zest
1/2 teaspoon vanilla extract

1/4 teaspoon almond extract
1 1/2 cups all-purpose flour
1 1/2 teaspoons baking powder
1/2 teaspoon kosher salt

For the glaze (optional):

1/2 cup powdered sugar, sifted, or more as needed
1 to 2 tablespoons fresh orange juice, or as needed

1. Preheat the oven to 350°F. Spray an 8-inch round cake pan, springform pan, or bundt pan with baking spray and dust with flour. If using one of the former pans, line the bottom with a round of parchment paper. (If using a bundt pan, spray it well so that the cake releases easily after baking.)
2. In the bowl of a stand mixer fitted with the whisk attachment, beat the eggs and sugar at high speed for 30 seconds. Add the oil in a slow, steady stream, beating until combined. Add the milk, beating until combined. Reduce mixer speed to low. Beat in the orange liqueur, if using, the orange zest, and the vanilla and almond extracts.
3. In a medium bowl, whisk together the flour, baking powder, and salt. Gradually add the flour mixture to the egg mixture, beating until combined, stopping to scrape the sides of the bowl. Pour the batter into the prepared pan.
4. Bake until a wooden pick inserted in center comes out clean, 30 to 33 minutes for the round cake pan or springform pan, and 50 to 60 minutes for a bundt pan. Let the cake cool in the pan for 10 minutes. Remove from the pan, and let it cool completely on a wire rack. Make the glaze, if using: Combine the powdered sugar and orange juice in a small bowl and whisk until the glaze is smooth and coats the back of a spoon. Place the cake on a serving plate and drizzle with the glaze.
5. Store at room temperature wrapped loosely in foil or plastic wrap.

Serves 8 — Recipe adapted from bakefromscratch.com



CHOCOLATE MOUSSE WITH OLIVE OIL AND SEA SALT

Olive oil adds intrigue and richness to this decadent dessert. Heat the egg-and-milk mixture very slowly in a heavy-bottomed pan to avoid curdling the eggs. If desired, substitute 1 tablespoon of orange-flavored liqueur for 1 tablespoon of coffee and garnish with candied orange peel.

2 eggs, thoroughly beaten

3/4 cup whole milk

6 ounces good-quality semi-sweet dark chocolate

3 tablespoons freshly brewed strong coffee

1/4 cup extra virgin olive oil

1 tablespoon maple syrup

1 teaspoon vanilla

Tiny pinch fine sea salt, such as Maldon,
or grey lavender salt, to serve

Lightly sweetened whipped cream, to serve

1. Whisk the milk and eggs together, beating for at least a minute. Put in a small, heavy saucepan over low heat. Put a thermometer into the milk mixture and carefully heat, stirring frequently, until the mixture reaches 160°F. Take off the heat.
2. In another small, heavy saucepan, put the chocolate over low heat. (Break up the chocolate into shards if not using small baking pieces.) Heat slowly, stirring frequently, until the chocolate is completely melted. Take off the heat and stir in the coffee and the olive oil.
3. Add the milk-and-egg mixture to a blender or food processor, along with the maple syrup, vanilla, and a pinch of fine salt. Blend. With the food processor or blender running, slowly pour in the chocolate-and-coffee mixture and blend until well combined. The final mix will be frothy and smooth.
4. Fill four 6-ounce ramekins and put in the refrigerator to chill. Depending on the size and depth of the dish, this mousse will take from a half hour to three hours to set. Serve with whipped cream and just a pinch of rough salt.

Serves 4 — Recipe adapted from thekitchn.com

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